



### **Breakfast Menu**

*Served 6:30am until 11am (Breakfast Buffet available until 11:30am)*

## **Petite Plates**

Fresh Baked Muffin with Honey Butter 3  
Oatmeal and Caramelized Bananas 6  
Lox, Capers, Red Onion & Bagel 8  
Selection of Cold Cereals 2  
H&H Brooklyn Bagel, Cream Cheese 3

Artisan Cheese Sampler 9  
Sliced Medley of Breakfast Breads 4  
Seasonal Fresh Fruit Bowl 6  
Granola, Seasonal Berries and Yogurt 6

## **Breakfast Specialties**

Two Eggs Any Style, Choice of Honey Cured Bacon, Ham Steak or Sausage. Home fries & Toast 7  
Grilled 6-Ounce Top Sirloin and Eggs Any Style, Griddled Tomatoes, Home fries, Fruit & Toast 9  
Scrambled Eggs, Canadian Bacon, Cheddar Cheese & Sliced Avocado on a Grilled Croissant 7  
Salmon Lox, Capers and Onion Scrambled Eggs. Served with Home fries, Fruit & Toast 9  
Andouille Sausage, Breakfast Potatoes and Green Onion Topped with Two Eggs Any Style 7  
Mascarpone and Grand Marnier Soaked Peach Stuffed French Toast, with Candy Walnuts 8  
Three-Grain Griddlecakes, Honey Butter, Medley of Seasonal Berries 7  
Bacon, Leek and Onion Quiche, Served with Home fries and Seasonal Fruit 8  
**Egg Substitute Available At No Extra Charge — Egg Whites Add 1**

## **Omelettes**

**(Three Egg Omelettes, with Homefries & Toast)**

Portobello and Button Mushrooms, Parsley, Garlic and Swiss Cheese 7  
Maryland Blue Crab, Bay Shrimp, Chervil and Jack Cheese 10  
Honey Glazed Ham, Bell Peppers, Sweet Onion and Cheddar Cheese 7  
Sautéed Baby Spinach, Forest Mushrooms and Goat Cheese 7  
Andouille Sausage, Globe Tomato, Saffron and Cheddar Cheese 8  
Omelette Additions: (.50 Each Item)  
Bell Peppers, Tomato, Sweet Onion, Mushrooms, Spinach, Green Onion, Avocado

## **Benedicts**

Classic Eggs Benedict with Hollandaise 8  
Eggs Florentine with Spinach Béchamel 8

Benedict Pomodoro, on Griddled Tomatoes 8  
Smoked Salmon Benedict, Sauce Béarnaise 9

## **On The Side**

Grilled Ham Steak, Sausage or Bacon 3  
Griddled Home fries 2  
Toast, English Muffin 1  
One Egg, Any Style 2

## **Eye Openers**

Millennium Bloody Mary 6  
Screwdriver 5  
Mimosa 5

For your convenience, an 18% gratuity will be added to parties of six or more  
Thyme on the Creek gladly accepts all major credit cards and traveler's checks, sorry, no personal checks

*Executive Chef: Scott Miller*

*Sous Chefs: Christopher Tait  
Eric Stagl*

**1345 28<sup>th</sup> Street Boulder Colorado 80302 303-998-3835**





## **Artisan Cheese Menu**

### **Artisan Cheese Sampler 9 (Choice of Four Cheeses) Cheese Tasting 3 (One Cheese)**

#### ***Fleur du Maquis (Brin d'amour)***

**Country:** France **Milk:** Sheep **Texture:** Semi-soft

Named for the brambly underbrush growing on the island of Corsica, Fleur du Maquis (Flower of the Maquis) resembles this scrub. Also called Brin d'amour (A Bit of Love). This island made cheese is a beauty to behold!

A beautiful white sheep cheese covered with a layer of dried ground herbs and rosemary spikes. Small and flavor packed. The cheeses are packed with whole dried peppers and juniper berries. The interior of the cheese is a creamy, soft, snowy white with a sweet rich flavor - creamy and herby. As it ages, the flavor becomes nutty, olivey - but not aggressive.

#### ***Humboldt Fog***

**Country:** U.S.A **Milk:** Goat **Texture:** Semi-Soft

An aged goat cheese with a delicate layer of ash horizontally through the middle. The edible rind is coated first in ash, then soft-ripened with a bloomy white rind. When cut, it is reminiscent of our early morning fog

#### ***Stilton with Lemon Zest***

**Country:** England **Milk:** Cow **Texture:** Semi-hard

White Stilton with lemon zest. A mild cheese with the refreshing taste of lemon. This cheese works well on a cheeseboard and is perfect as a dessert cheese. The lemon gives it a slight sweet flavor. Definitely not Blue Stilton! Enjoy with a crisp glass of white wine before or after dinner

#### ***Tour de Marze (Brie)***

**Country:** French **Milk:** Cow **Texture:** Semi-Soft

A beautiful, creamy, French brie. At 60%, just short of a triple-creme. Acclaimed as one of the world's great cheeses, Tour de Marze is characterized by an edible, downy white rind and a cream-colored, buttery-soft interior that should "ooze" when at the peak of ripeness. Mushroomy aroma with a garlicky, nutty flavor.

#### ***Boschetto al Tartufo Bianchetto***

**Country:** Italy **Milk:** Cow **Texture:** Semi-Soft

*Boschetto* is about as amazing as a cheese gets. Its base is a sweet, tender and mild cheese made from a careful balance of cow's and sheep's milk. Mixed throughout are shavings of rare white truffle that transform the cheese into a powerfully addictive delicacy. The master cheesemaker at Il Forteto has struck a precious harmony between the pronounced, pungent taste of the extremely scarce (and expensive) white truffle and the blended milk cheese. The result is a scent and a flavor that simply bowls you over with delight

#### ***Laura Chenel Aged Goat Cheese***

**Country:** U.S.A **Milk:** Goat **Texture:** Soft

The American goat cheese craze can be traced to Laura Chenel who, in 1980, took her fresh, sweet, French-style cheeses to Chez Panisse, Alice Waters' Berkeley, Calif., restaurant-cum-gastronomic shrine. Soon after, American goat cheese was catapulted, side by side with California cuisine, into the culinary stratosphere. Chenel's cheeses, like the vast majority of American goat cheeses, differ from the goat cheeses many Americans have experienced in France. Most French goat cheeses are strong-smelling ("goaty"), aged cheeses.

#### ***Le Plaisir***

**Country:** France **Milk:** Cow **Texture:** Semi-Soft

Le Plaisir is a generous cheese that just melts in the mouth. Its soft, creamy paste releases a subtle fresh taste full of delicate flavour. Le Plaisir is the cheese of gourmets. Taste it as you like it : if you dote on fresh, creamy cheese you should try Le Plaisir when it is still young.

#### ***Cabrales***

**Country:** Spain **Milk:** Cow, Goat & Sheep **Texture:** Hard

A rough-rinded Spanish blue cheese. A renowned blue cheese from Northern Spain (region of Asturias) Cabrales is made from blended cow's, goat's and sheep's milk (not in winter when only cow's milk is available) . It is matured in naturally-formed caves and has a creamy texture, a complex flavor and a powerful bouquet.





Time After  
*Thyme*  
LOUNGE & CIGAR BAR



**TAPAS MENU**

A TAPA LITERALLY MEANS A LID OR A COVER. IN THE SOUTH OF SPAIN IT IS CUSTOMARY WHEN BUYING AN ALCOHOLIC DRINK IN A BAR, TO BE GIVEN A SMALL PLATE OF SOMETHING TO EAT. THIS MAY CONSIST OF A FEW OLIVES, A COUPLE OF SMALL FRIED FISH, SOME CHEESE, COLD MEAT, POTATOES IN 'AIOLI' SAUCE, ETC. THAT IS THE TAPA. IN SOME BARS, THE WAITER CONSIDERS IT A PART OF HIS ART TO CHOOSE THE TAPA MOST APPROPRIATE TO THE DRINK BEING CONSUMED, AND THE TASTE OF THE CONSUMER. I HAVE HEARD A THEORY FROM A RELIABLE SOURCE THAT THE NAME TAPA CAME ABOUT BECAUSE THE LITTLE PLATE WAS PLACED OVER THE GLASS, LIKE A LID, POSSIBLY TO PREVENT FLIES FROM GETTING INTO THE DRINK.

**HOT TAPAS**

**FRIED ARTICHOKE HEARTS**

TOSSED WITH PECORINO CHEESE AND SERVED WITH BASIL AIOLI 4.00

**P.E.I BLACK MUSSELS**

STEAMED WITH WHITE WINE, LEMON AND SAMBUCA 4.00

**BAKED FRENCH BRIE CHEESE**

ROASTED GARLIC, CANDIED WALNUTS, FRESH BERRIES & FLATBREAD 5.00

**FRIED CALAMARI**

TOSSED WITH FRESH GARLIC AND LEMON OIL. SERVED WITH MARINARA 5.00

**SAUTÉED FORREST MUSHROOMS**

SHIITAKE & PORTOBELLO 'S IN A SHALLOT BUTTER SAUCE 4.00

**MARYLAND BLUE CRAB DIP**

SERVED WITH HOUSE BAKED CROSTINI 5.00

**GRILLED CHICKEN SATAY**

ACCOMPANIED BY PEANUT DIPPING SAUCE 4.00

**COLD TAPAS**

**NOVA SCOTIA, SALMON LOX**

WITH BASIL AIOLI, LEMON AND TOAST POINTS 5.00

**SPANISH WHITE ANCHOVIES**

MARINATED IN A SPICY RED PEPPER OIL 4.00

**FRESH MOZZARELLA & ROMA TOMATOES**

DRIZZLED WITH OAK AGED BALSAMIC REDUCTION 5.00

**GREEK OLIVE MEDLEY**

CURED WITH FRESH BAY LEAVES AND GARLIC 3.00

**SESAME SEARED TUNA TATAKE**

SEAWEED SALAD AND PICKLED GINGER 5.00

**ARTISAN CHEESE SAMPLER**

CHOOSE FOUR CHEESES FROM OUR EXTENSIVE LIST 9.00



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### **CHEFS SOUP CREATIONS**

NEW ENGLAND CLAM CHOWDER, WILD MUSHROOM SOUP, BUTTERNUT SQUASH BISQUE

### **FRESH BREADS**

ASSORTED BAKED BREADS AND ROLLS, JALAPENO-CORN MUFFINS  
PUMPKIN RAISIN BREAD, CROISSANTS

### **FIRST COURSE**

FIELD GREENS WITH GRILLED PEARS, GOAT CHEESE CROUTONS & WALNUT VINAIGRETTE  
MARINATED MUSHROOMS, ORANGE CRANBERRY RELISH  
FRESH APPLE CHUTNEY, FRESH SEASONAL FRUIT SALAD, GULF SHRIMP COCKTAIL  
THYME ON THE CREEK'S ARTISAN CHEESE SELECTION

### **FROM THE CARVING BOARD**

THANKSGIVING TURKEY WITH GIBLET DRESSING, ROAST SIRLOIN OF BEEF ACCOMPANIED  
BY PORTOBELLO-DEMI GLACE AND THE WORLD FAMOUS TURDUCKEN

### **HOT BUFFET**

PAN FRIED LOCAL TROUT, ROASTED CHESTNUT & LADY APPLE STUFFING, ANDOUILLE  
SAUSAGE-OYSTER STUFFING, ROASTED BEETS WITH MUSTARD GREENS, ROASTED SWEET  
POTATOES, GREEN BEANS CASSEROLE, ROASTED GARLIC MASHED POTATOES,  
ROASTED BRUSSELS SPROUTS WITH MACADAMIA NUTS

### **DESSERTS**

DEEP DISH APPLE PIE, RASPBERRY LINZER TORTE, MAPLE PUMPKIN PIE  
CHOCOLATE FLOURLESS TORTE, BOURBON PECAN TART  
NEW YORK CHEESECAKE, FRESH BERRIES WITH WHIPPED CREAM  
FLORENTINE FRUIT BASKETS

### **BEVERAGES**

BREWED COLOMBIAN COFFEES, SELECTION OF CELESTIAL SEASONINGS TEAS  
SOFT DRINKS AND ICED TEAS

BAR SERVICE & WINE LIST AVAILABLE

*THURSDAY NOVEMBER 27, 11AM-6PM*  
*ADULTS: 28.00 CHILDREN UNDER 13: ½ PRICE*  
*FOR RESERVATIONS CALL: (303) 998-3835*